ROYAL HOTEL

\$16

\$4

\$23

STARTERS & SNACKS

CHEESE & GARLIC BREAD (V)	\$9
HALLOUMI FRIES (V) Dusted in paprika seasoned rice flour, flash fried, with a peri-peri mayo.	\$15
CHICKEN SATAY SKEWERS (GF) Marinated, grilled & served on rice, drizzled with Chef's satay sauce.	\$15
BOWN OF CHTPS (V.GEO)	\$7

SALADS

SIDE OF VEGETABLES (V)

SEASONED POTATO WEDGES (V)

With sweet chilli & sour cream.



CAESER SALAD Cos lettuce, bacon, parmesan, croutons, tossed \$22 with our Chef's Caesar dressing, topped with a poached egg & anchovies.

PUMPKIN & FETA SALAD (V, GF) Honey roasted pumpkin, with roquette, ancient

grains, cherry tomato, walnuts & crumbled feta, drizzled with a honey-seeded mustard dressing.

ADD GRILLED CHICKEN TENDERLOINS

MAIN MEALS ARE SERVED WITH A SIDE OF BEER BATTERED CHIPS! VEGETABLES & SIDE SALADS ARE AVAILABLE UPON YOUR REQUEST

INS & PUB CLASSICS

CHICKEN SCHNITZEL	\$24
CHICKEN PARMA Topped with Napoli, ham & mozzarella.	\$26
AUSSIE PARMA Topped with ham, bacon, BBQ sauce, Napoli, mozzarella & a fried egg.	\$27
DOUBLE BEEF-N-BACON BURGER Double Beef, double Cheese, Bacon, Onion, Pickles & Lettuce. With Mayo & Chef's own Bourbon BBQ sauce.	\$24
GRILLED HALLOUMI BURGER (V) Char grilled, with Spanish Onion, Tomato, Salad Leaf, Siracha Mayo & Tomato Chutney.	\$23
FLATHEAD FILLETS Deep-fried in a crispy beer batter prepared using "Pirate Life Pale Ale", with lemon wedge & tartare.	\$25
SALT & PEPPER CALAMARI (GF) Flash fried, with lemon wedge & garlic aioli.	\$26
SALMON (GF) Crispy skin, on Creamed baby Spinach leaf, with an Almond Romesco Sauce.	\$32
CURRY OF THE DAY Please see our staff for todays offer, includes rice, grilled naan bread & raita.	\$26

PASTA & WOK

NASI GORENG (GF)

\$29 An Indonesian classic, with chicken, prawns, pea's, selected Asian vegetables, wok tossed with rice. Topped with α fried egg & bean shoots.

LINGUINE CHILLI PRAWNS

Pan seared with Tomato, a "Touch" of fresh Chili, a drizzle of Olive \$28 Oil. Grana Padano.

FETTUCCINE CARBONARA

\$25 Pan-fried with bacon, mushrooms & garlic, deglazed with white wine & finished in a parmesan cream.

BOLOGNESE

\$23 Traditional sauce made with graded ground beef mince & roasted tomatoes. Pan tossed with pasta, topped with shaved parmesan.



CHICKEN NUGGETS WITH CHIPS	\$8
FISH IN BATTER WITH CHIPS	\$8
CHICKEN PARMA WITH CHIPS	\$8
PASTA BOLOGNESE	\$8

SOMETHING SWEET

STICKY DATE PUDDING (V)

House made by chefs, with a butterscotch sauce.



CHOCOLATE MOUSSE (V)

Chef's own rich double choc mousse.



CAKE OF THE DAY (V)

Please see staff for todays selection.



ALL DESSERTS \$9